



G R A N D V I N D E B O U R G O G N E

*“We have established relationships based on loyalty and trust with our partner growers, some of whom we have been working with for several decades.”*



## Jean Bouchard L'Orangerie du Château Chablis

France – On Trade

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2016.
<b>Region</b>	Chablis, Burgundy, France.
<b>Grape Variety</b>	100% Chardonnay
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites.

### Vineyards

The vineyards of Chablis are located in France's Yonne department, in the northern part of Burgundy. Brown limestone soil overlying Pernand and Argovian marl (middle Oxfordian and Jurassic limestone).

### Winemaking

Vinification takes place essentially in temperature-controlled tanks. The wine is aged on the lees for 6 to 8 months, which lends structure and roundness to the wine.

### Tasting Notes

**Appearance:** Beautiful straw yellow in colour with silver highlights.

**Nose:** Lovely minerality with delicate floral notes.

**Palate:** Starts off with flavours of crisp, fresh fruit. Harmonious structure and a mineral finish.

Serve with delicate seafood such as smoked salmon or oysters. This wine's minerality will also shine through when paired with poultry or veal in white sauce, as well as with certain goat's cheeses.



## Jean Bouchard Hautes-Côtes de Beaune

France – On Trade

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2016.
<b>Region</b>	Hautes-Côtes de Beaune, Burgundy, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites.

### Vineyards

The vineyards of the Hautes-Côtes de Beaune are located on a plateau above the famed Côte de Beaune, at an altitude of between 300 and 400 metres. The vines grow in calcareous clay soil (originating in the Jurassic period) and benefit from maximum exposure to the sun as the orientation of the slopes varies from south to east.

### Winemaking

Vinification takes place in temperature-controlled vats at 28-30°C with punching of the cap before being aged for 8 to 12 months in oak barrels.

### Tasting Notes

Appearance: Deep red tinged with ruby.

Nose: Features oaked aromas with predominant notes of red berries, opening up to nuances of mild spices.

Palate: Lovely structure with tannins that will express themselves nicely. Pure and pleasing flavours of red fruits, with a generous mouthfeel.

This wine is a perfect match for Burgundian cuisine: beef bourguignon, tripe and chitterling sausage in Chablis, cottage pie with pink peppercorns, or with a platter of assorted deli meats (Serrano ham, duck rillettes, dry sausages). For cheese, try it with Cantal or artisanal mountain cheeses.



## Jean Bouchard Hautes-Côtes de Nuits

France – On Trade

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2015.
<b>Region</b>	Hautes-Côtes de Nuits, France.
<b>Grape Variety</b>	100% Chardonnay
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites.

### Vineyards

Overlooking the Gevrey-Chambertin slope and stretching to the Corton wood, the vineyards of the Hautes-Côtes are located on a plateau just above the famed Côte de Nuits, at an altitude of between 300 and 400 metres. Planted in calcareous clay soil, the orientation of the vineyards ranges from south to east, which gives the vines optimal exposure to the sun.

### Winemaking

Vinification takes place at 20°C in temperature-controlled tanks to preserve all of the freshness and aromas of this varietal. The wine is aged primarily in vats on the lees with stirring for 10 to 12 months, adding to the character of the wine.

### Tasting Notes

Appearance: Beautiful straw yellow in colour.

Nose: Very fresh, with predominant, fragrant minerality.

Palate: The palate reflects the nose well. Very harmonious, considerable finesse, precise flavours that leave a lovely sensation of freshness in the mouth.

Try this delightful wine with prepared fish such as monkfish medallions with dill or marinated fillet of trout as well as with seafood such as sautéed prawns. Poultry, either grilled or in sauce, would also bring out all of this wine's flavours and aromas.



## Jean Bouchard Pascault Hautes-Côtes de Nuits

France – On Trade

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2015.
<b>Region</b>	Hautes-Côtes de Nuits, Burgundy, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites.

### Vineyards

Overlooking the Gevrey-Chambertin slope and extending to the wood of Corton, this estate's Hautes-Côtes de Nuits vineyards are located on the slopes to the west of the famed Côte de Nuits. The vines are planted in calcareous clay-based soil overlying Middle and Upper Jurassic limestone. Exposure ranges from south to east.

### Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 8 to 12 months ageing in oak barrels.

### Tasting Notes

Appearance: Lovely intense ruby red in colour.

Nose: Gorgeous berry profile with blackberry and blackcurrant nuances complemented by notes of venison and a touch of liquorice.

Palate: Delectable and soft on the palate, good smooth structure and body. Warm, spicy finish with notes of vanilla and liquorice.

A fine accompaniment to roasted or grilled meats such as rack of lamb served with scalloped potatoes, pork tenderloin with apricot and quince or game pâté. Soft, creamy cheeses such as Brie, Brillat-Savarin or Neufchâtel are well suited to this wine.



## Jean Bouchard Mercurey

France – On Trade

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2015.
<b>Region</b>	Côtes Chalonnaise, Burgundy, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites.

### Vineyards

Located at the heart of the Côte Chalonnaise, Mercurey is one of the largest viticultural appellations in Burgundy with its 650 ha of vineyards, 85 “village” appellations and 32 Premiers Crus. The exposure of Mercurey’s vineyards ranges from east to south and the stony brown soil is well drained and rich in clay, overlying hard Oxfordian limestone formations.

### Winemaking

Vinification takes place in stainless steel tanks with temperatures maintained at 20°C in order to preserve the freshness and fruitiness of the varietal. 20% of the cuvée was aged in 3-year-old oak barrels.

### Tasting Notes

Appearance: Beautiful deep ruby red in colour.

Nose: Is redolent of stone fruit, especially black cherry, with a touch of spice (nutmeg and black pepper).

Palate: Fairly full bodied, with black cherry, prune and roast meat flavours. Slightly toasted flavours on the finish with an elegant, mellow aftertaste.

This wine showcases nice cuts of beef such as a steak with béarnaise sauce, or braised or stewed lamb. It is equally at home with chicken or pork with prunes or sauté of turkey with paprika. As for cheese, it goes equally well with a creamy Brillat-Savarin as with a 12-month-old Comté.



## Jean Bouchard Fixin

France – On Trade

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2015.
<b>Region</b>	Côte de Nuits, Burgundy, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites.

### Vineyards

Set in the Côte de Nuits, the vineyard is located between Dijon and Gevrey-Chambertin just south of the Marsannay appellation. The east/southeast-facing vines are planted in predominantly calcareous clay-based soil that contains white marl in areas.

### Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with at most 15% new oak.

### Tasting Notes

**Appearance:** Beautiful intense ruby red nuances.

**Nose:** Stands out for its smoky notes and aromas of redcurrant and cherry.

**Palate:** Lovely freshness with predominant flavours of red berries underpinned by notes of forest undergrowth and mushrooms. A balanced wine with focussed tannins. Mature and buttery.

This wine is a good match for braised beef, tagines, game and roast pork. Pair it with a chicken and olive tagine, wild boar stewed in red wine, as well as with full-flavoured cheeses such as Epoisses, Munster or a strong Cheddar.



## Jean Bouchard Gevrey-Chambertin

France – On Trade

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2013.
<b>Region</b>	Côte de Nuits, Burgundy, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites.

### Vineyards

A great Côte de Nuits appellation in terms of both surface area and fame, Gevrey-Chambertin is unique for the diversity of its terroirs, which are planted exclusively with Pinot Noir. The vines benefit from scree-covered marl and red silt-based topsoil from the plateau that overlies brown limestone calcic soil.

### Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with at most 15% new oak.

### Tasting Notes

**Appearance:** Endowed with beautiful, deep ruby red colour.

**Nose:** Predominantly fruit with aromas of black cherry and plums, with spice and musk overtones.

**Palate:** A harmonious, generous wine with delicate fruit flavours that finish on a more mineral note, with pepper and cinnamon spice.

Try this Gevrey-Chambertin with choice cuts of beef such as tenderloin or braised shoulder roast as well as with small game such as saddle of rabbit studded with bacon. Classic fine cheeses are also a good match; such as mature Cheddar, aged Comté, Vacherin Moat d'Or.





## Jean Bouchard Chambolle-Musigny

France – On Trade

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2012.
<b>Region</b>	Côte de Nuits, Burgundy, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites.

### Vineyards

Formerly dependent on the Cîteaux Abbey, the small village of Chambolle-Musigny is located at the heart of the Côte de Nuits, between Vougeot and Morey-Saint-Denis. The vineyard is located on the east and southeast-facing slopes of Chambolle-Musigny where the soil is brown limestone based.

### Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with a maximum of 15% new oak.

### Tasting Notes

**Appearance:** Attractive ruby red with cherry coloured highlights.

**Nose:** Gently toasted, savoury aromas with predominant red berry aromas and a delicate touch of spice (cinnamon, a hint of saffron).

**Palate:** This is a structured wine with soft, velvety mouthfeel, and subtle flavours of red fruits and lightly roasted meats.

Pair this wine with finely prepared choice cuts of red meat and mild cheeses. It would be perfect with leg of lamb with figs or beef tenderloin with caramelized red onions. As for cheeses, try it with perfectly ripened Reblochon or Brie de Meaux.



## Jean Bouchard Saint-Aubin

France – On Trade

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2013.
<b>Region</b>	Côte de Nuits, Burgundy, France.
<b>Grape Variety</b>	100% Chardonnay.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites.

### Vineyards

The vineyards are adjacent to those of Meursault to the north and Chassagne-Montrachet to the south in the Côte de Beaune. The soil is calcareous clay-based and contains a considerable proportion of pebbles. The vines face east on gentle slopes and grow at altitudes of between 230 and 310 m.

### Winemaking

Traditional vinification in temperature-controlled tanks at 20°C. Aged on the lees and stirred in oak barrels (25 to 30% new oak) for 12 to 14 months.

### Tasting Notes

**Appearance:** Beautiful pale yellow in colour with golden highlights.

**Nose:** Expressive nose with a mineral profile featuring nuances of flint. It also boasts ripe aromas of crystallised fruits and a hint of vanilla.

**Palate:** Soft and harmonious with a mineral profile revealing fruity notes and lasting flavours.

A perfect match for pike quenelles, cumin-scented carrot purée, white meats in cream sauce, scallops with citrus butter and slow-cooked leeks or filet of sole with cream sauce served over spinach.



## Jean Bouchard Pommard

France – On Trade

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2011.
<b>Region</b>	Côte de Beaune, Burgundy, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites.

### Vineyards

Located between Beaune and Volnay, Pommard is one of the most famous villages in the Côte de Beaune for its robust, tannic red wines. The vines are planted in brown limestone based soil dating back to the Bathonian Age.

### Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with 15% maximum new oak.

### Tasting Notes

Appearance: Gorgeous, brilliant ruby red in colour.

Nose: Soft, faintly smoky aromas of woodland mushroom with toasted nuances and animal notes.

Palate: Smooth, well-integrated tannins and delectable, lasting flavour. A very elegant wine.

Savour this fine appellation with red meats and game. Pork chops with porcini mushrooms and olives, caramelized spiced lamb shanks or haunch of wild boar or other game with port would show this wine off well. It is also a good match for most cheeses, including Délice de Bourgogne, Chaource or aged Comté.



## Jean Bouchard Nuits-Saint-Georges Premier Cru

France – On Trade

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2012.
<b>Region</b>	Côte de Nuits, Burgundy, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites.

### Vineyards

The village of Nuits-Saint-Georges, famous for its hospice and for its vineyards, is located at the heart of the Côte de Nuits. The Premier Cru vineyards are divided between Nuits-Saint-Georges (100.5 ha) and Prémieux-Prissey (42.2 ha). Brown limestone soil covers slopes with a Jurassic limestone base. The vines are planted on terraces.

### Winemaking

Aged in stainless steel to preserve the freshness and fruity flavours of the varietal and oak barrels (30 to 40% new oak) in our cellars for 8 to 12 months to lend structure and complexity to the wine.

### Tasting Notes

**Appearance:** Beautiful, brilliant deep ruby red in colour.

**Nose:** Fine and complex, starts off with delicate notes of oak followed by aromas of cherry and raspberry enhanced by a touch of bitter cocoa.

**Palate:** Lovely tannic texture offers pleasing mouthfeel. This smooth, delightful wine offers nice density. It has delicious savoury notes balanced with ripe prune, cherry and blackfruit flavours.

This Premier Cru is easily matched with all types of red meats such as thyme-scented lamb shanks with olives, game such as haunch of venison with porcini mushrooms, or stir-fried vegetables. Perfect with mature cheese such as Brie, Cheddar, Comté or Narolles.